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2017

Ananda Restaurant Lunch Menu 2017

Ananda Restaurant

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GRILLED LUNCH

€21.00

SELECTION OF KEBABS FROM

TANDOOR

SIGRI (OPEN CHARCOAL GRILL)

TAWA (FLAT METAL GRIDDLE)

PLATTER OF

CRISPY PRAWN

GUINEA FOWL

CORIANDER CHICKEN

SAFFRON CHICKEN

SEEKH KEBAB

LAMB BOTI

TANDOORI BROCCOLI

YELLOW LENTILS

SPICED POTATOES

SERVED WITH PULAO RICE & NAAN

BIRIYANI or CURRY LUNCH €20.00

STARTERS CHOICE OF...

ALOO TIKKI: PAN-SEARED POTATO & GREEN PEA CAKE, TAMARIND CHUTNEY & SWEET YOGHURT

SEEKH KEBAB: HAND POUNDED TANDOORI LAMB KEBABS WITH MINT, CHEESE, CARDAMOM & MUSTARD YOGHURT

MALAI MURGH: CHICKEN SUPREMES CARDAMOM, MACE & SAFFRON MARINADE

TANDOORI BROCCOLI: BROCCOLI FENNEL, STAR ANISE & CHEESE

KURKURA JHINGA: BATTER FRIED TIGER PRAWNS, CUCUMBER & DILL YOGHURT

MAIN COURSES- CHOICE OF

BIRIYANI

PERFUMED BASMATI RICE MINT, SAFFRON & WHOLE SPICES WITH A **CHOICE OF**

KERALA CURRIED SEAFOOD

PRAWNS & FISH WITH CURRY LEAVES

LUCKNOWI CHICKEN

SAFFRON & CARDAMOM

HYDERABADI LAMB

ROSE PETALS & BROWN ONIONS

ALL SERVED WITH A CURRY SAUCE

CURRIES

SEABASS WITH COCONUT & CURRY LEAF

PRAWNS IN A KADHAI SAUCE

CHICKEN TIKKA MASALA

CHICKEN SIMMERED IN A RICH KORMA

TRADITIONAL LAMB CURRY

LAMB TOSSED WITH PEPPERS, GINGER IN A RED ONION & TOMATO MASALA

COTTAGE CHEESE & TEMPERED SPINACH

VEGETABLE DUMPLINGS SAGE KORMA (V)

CURRIES SERVED WITH PULAO RICE

SIDES

PAPPADUMS & CHUTNEY

€ 2.00

YELLOW LENTILS

€ 3.50

SAAG ALOO

€ 3.50

SELECTION OF BREADS

€ 4.00

CHANNA MASALA

€ 3.00

BASMATI RICE STEAMED/ PULAO

€

2.00

ALL GRATUITIES GO DIRECTLY TO OUR STAFF.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

ALLERGENS LISTINGS FOR EACH DISH IS AVAILABLE.. WHILST WE DO ALL WE CAN TO ACCOMMODATE OUR GUESTS WITH ALLERGIES & FOOD INTOLERANCES WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN-FREE.

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